

## *Small Plates & Appetizers*

Served from 5:00 p.m. to 9:00 p.m. Sunday through Thursday

Served 5:00 p.m. to 10:00 p.m. Friday and Saturday

### **GRILLED SHRIMP AND AVOCADO SALAD\***

*Gulf shrimp with fresh avocado, vine ripened tomatoes, basil and seasonal greens.*

\$11

### **BLUE CRAB ARTICHOKE DIP**

*Blue crab meat with caramelized artichoke in an Asiago cheese, accompanied by French Ficelle bread*

\$9

### **WILD MUSHROOM STRUDEL**

*Wild mushrooms with roasted red pepper, fresh thyme and Piave cheese rolled in delicate phyllo dough and dressed with sherry-walnut vinaigrette*

\$8

### **MARYLAND CRAB CAKES**

*With spiced corn coulis, basil-almond guacamole, and chipotle cornbread*

\$10

### **SEARED SEA SCALLOPS\***

*Almond dusted and pan seared with apple cider beurre blanc*

\$10

### **ARTISINAL CHEESE PLATE**

*A sampling of three award winning artisinal cheeses*

\$11

### **LEMONGRASS GRILLED SHRIMP AND SCALLOP\***

*With coconut-chili sauce and herb infused Jasmine rice.*

\$9

### **GRILLED ANGUS HANGAR STEAK\***

*Espresso rubbed, served with grilled corn salsa and chocolate demi-glace.*

\$8